

Institute of Bakery & Culinary Arts



IBCA

INSTITUTE OF BAKERY & CULINARY ARTS

Affiliation from City & Guilds UK



Contact Us:

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INSTITUTE OF BAKERY & CULINARY ARTS

1 YEAR DIPLOMA IN BAKERY & PATISSERIE



Overview

This course is a complete bakery & patisserie program wherein all aspects of baking and confectionary are taught with extensive hands-on training and in-class lectures. This program is designed for starting your career in an ever-growing industry and starting your own bakery business.

How is the course structured?

The first 6 months are devoted to complete the course content of the program; this is done via a combination of both practical & theory classes. Students are also given opportunities to practice what they have learned every month through various methods such as revision classes and in-class tests. At the end of the 6 months training at our campus, the student is then sent for Industrial Exposure Training at a 5 Star Hotel/Leading restaurant. The training is decided by way of various methods of selection such as personal interviews & food trials. The entire faculty shall assist each and every student in preparing for the selection process. At the end of the industrial training, the student is required to return to the institute for revision classes and final examinations.

Number of students per session: Maximum 20

Classes held per week: 5-(Practical: 4 & Theory:1)

Sessions - July, February

Course Accreditation:

This course is accredited by City & Guilds UK; upon successful completion of the program, the student shall have the freedom of choice to further work or study the next level, (8064) Level-3 Accredited by City and Guilds (U.K.) course without any entrance exam.

Enrollment Needs:

- 10th Passed
- The minimum age must be 16



1 YEAR FULL-TIME PASTRY PROGRAMME:

IBCA's Professional-Pastry Kitchen program is a 1-year full-time pastry program, for students seeking professional pastry skills and certification. The program teaches comprehensive skills in the following areas: breads, pastry, amuse-bouche, baking, cakes, hot and cold desserts, fondant, frozen desserts chocolates.

Key features of the program are:

IBCA ensures a Teacher-Students Ratio of 1:10. Whenever there are more than 10 students in the class, the school will ensure the presence of a second teacher so that each student gets the individual attention necessary for a professional pastry program.



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The Professional Pastry Kitchen program is a **768 hours Practical** and **96 hours Theory** program that is dedicated to teaching baking and pastry arts techniques.

Professional Pastry students work on their own and every student completes each session's requirements by the end of the class.

The Professional-Pastry Kitchen program leads up to the Level-2 (8065-3) Diploma in Professional Patisserie and Confectionery.

Ingredients, equipment, and all the necessary staples for each class are included in the course fee and are provided to each student individually at the beginning of the class.

Classes for the Professional-Pastry Kitchen program takes place every Monday to Friday, From 09:30 AM (morning) To 05:00 PM (Evening).

Key Features of the program are as follows:

Week Wise Schedule	Activity
Week 1 &2	Hygiene weights, measures, scaling, and conversions
Week 3	Basic artisan and ethnic breads
Week 4 &5	Practical baking techniques
Week 6 &7	Pastry doughs, pies, sauces, and fillings
Week 8 &9	Cream, custards, and icing
Week 10 &11	Petit Four Filo pastry-pear strudel. Filo cup, baklava Plating, and presentation styles Costing
Week 12 &13	Souffles and frozen desserts
Week 14 &15	Specialty cakes, gateaux, and torte
Week 16&17	Chocolate Technique of Tempering & Sculpture
Week 18 &19	Sugar Work Fondant & Icing
Week 20 &21	Amuse Bouche Plating, presentation styles, and Costing
Week 22 &23&24	Interpersonal & Communication Skills, Work effectively as a cook, Provide service to customers, Show social and cultural sensitivity, Manage conflict, Communicate on the telephone, Coach others in job skills, Industry Exposure (Mandatory for Certification). Exam-Theory and Practical Arranged by IBCA –New Delhi



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The Program Fee Includes:

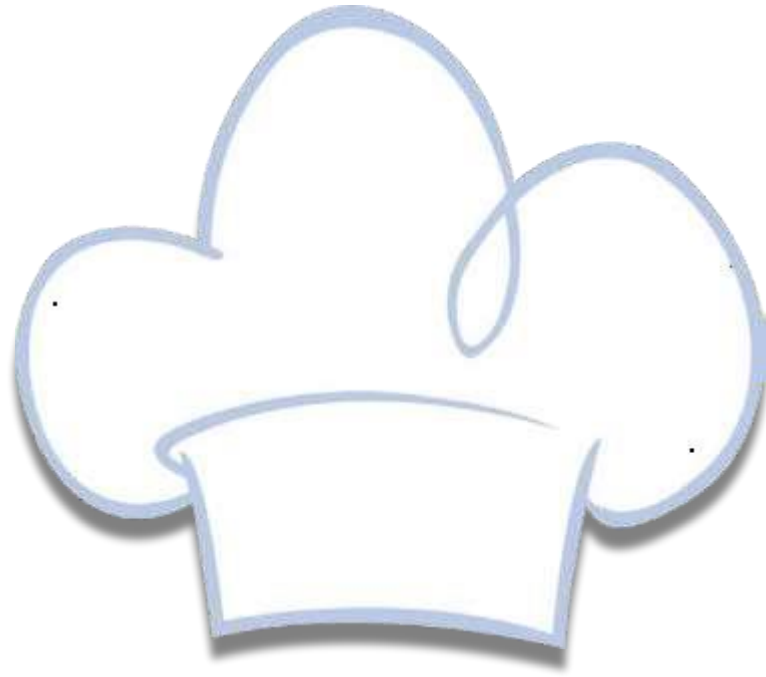
- Chef uniform
- Kitchen tools kit
- Diploma Certificate
- Full course study and raw material
- City and Guilds Registration Fee
- Every day tasting session/take home your creations
- Examination Fees (Level 2)
- Internship
- Personality development workshop by Inspire Living
- 100% Assistance in Placement

How to Apply?

A student can apply by coming to the institute in Wz-14A, Vikas Puri, Budhella, New Delhi, and filling an application form; thereafter an interview is conducted, and the selected student is offered a seat in the course.

Tuition Fees:

Tuition Fee	Rs 2,60,000
Booking Amount	Rs 20,000
Examination Fees	Rs 40,000
GST	Rs 57,600
Total fees for 1Year	Rs. 3,77,600



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Thank You